

Hermann Gislason

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CORE SKILLS

Cuisine Styles

Mediterranean • Italian • French • Asian Fusion

Kitchen Skills

Butchery

Operations

Event Planning • Inventory Management • HACCP

Soft Skills

Team Leadership • Training • Quality Control • Time Management

SUMMARY

Experienced Chef with 14+ years focusign on Hotels. Known for quality engineering.

EXPERIENCE

Sous Chef — Dietrich, Beahan and Russel (Mar 2017 - Apr 2023)

- Maintained food cost under 35% with vendor negotiations and waste controls.
- Catered private events for up to 107 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.

Sous Chef — Schuster - Lehner (Jan 2025 - Present)

- Designed seasonal menu increasing revenue by 21% through optimized dish pricing.
- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.

Line Cook — Weber Group (Sep 2025 - Oct 2025)

- Maintained food cost under 31% with vendor negotiations and waste controls.
- Catered private events for up to 239 guests with 95%+ client satisfaction.

PROJECTS

tandem - Public-key transitional hub

voluptate trepide beatae - Reactive demand-driven hierarchy

EDUCATION

Diploma in Culinary Arts, Krajcik - Mraz University (2025)

CERTIFICATIONS

- HACCP Level 3